## TERRACE KITCHEN

### ROOM SERVICE

Minimum order \$17 (food and/or drinks)

#### BREAKFAST

Available Between 6.30 - 10.00am Daily

Granola - toasted nut granola, coconut, freeze-dried berries, vanilla yoghurt (V/NUTS) 19 Eggs & bacon - poached, fried or scrambled, toasted sourdough, tomato relish (LGO/DFO) 25 Eggs benedict - English muffin, ham, poached eggs, hollandaise, sautéed baby spinach 25 Country Club big breakfast - poached, fried or scrambled eggs, bacon, mushrooms, roasted tomato, hash browns, tomato relish, sautéed baby spinach & sourdough toast (LGO/DFO) 34 Pancakes - berry compote, vanilla ice cream 20 Waffles - bacon, maple syrup 25 Add a side Bacon, hash browns, roasted tomato, mushrooms, sautéed baby spinach 5 Barista made coffee 6

# READY TO

Orange, pineapple, cranberry or apple

Juice

fried eggs, bacon, & tomato relish brekky roll & a takeaway coffee for a quick breakfast on the go.

15% public holiday surcharge applies on all public holidays

#### DINNER

Available Between 6.00 - 10.00pm Daily

Natural oysters - Vietnamese dressing & lime (LG) half dozen l	37
<b>Kilpatrick oysters -</b> crisp smoked bacon, Worcestershire dressing half dozen   4	1.5
House-made flatbread - marinated olives, hummus & olive oill (DF/V/NUTS)	8.5
<b>Spiced prawns -</b> confit cherry tomatoes, basil pistou, toast (LGA)	22
<b>Pumpkin tarte tatin -</b> whipped fetta, roasted macadamias, port wine glaze (V/NUTS)	22
<b>Salt &amp; pepper squid -</b> whipped chilli, lime & coconut cream, bean sprout salad (LGA)	22
Cape Grim porterhouse 300g - bok choy, broccolini, fries, horseradish crème, jus (LG) 50	6.5
Spinach & ricotta mezzelune - semi-dried tomato pesto, oyster mushrooms, parmesan (v) 4	1.5
Roasted chicken breast - lemon & chilli glaze, baby bok choy, broccolini & sesame wafer (SOY) 4:	3.5
<b>Cheeseburger -</b> beef patty, cheese, onion, burger sauce, lettuce, tomato, pickles & fries	26
Korean fried chicken burger - shredded lettuce, carrot & bean sprout salad, kewpie mayo, spicy Korean BBQ sauce & fries	26
SIDES	
Fries - aioli (LG)	14
Cos salad - green goddess dressing, salted cucumber, egg, pangrattato (LG)	14
Roasted broccoli - chilli crisp, toasted seeds (LG)	14
DESSERT	
Chocolate Sacher torte - apricot & brandy ice cream, hazelnut crumb (NUTS)	18
Kaffir lime crème brûlèe - mandarin & mint salad, citrus tuille (NUTS)	18
<b>Tasmanian Cheese -</b> selection of cheese with condiments	26

(LG) Low Gluten (LGA) Low Gluten Available (DF) Dairy Free (V) Vegetarian (LGO/DFO) Option On Request (NUTS) Nuts Included (SOY) Contains Soy

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

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#### BEVERAGE MENU

WINES BY THE BOTTLE		
Arras Premium Cuvée NV	Tasmania	65
Rothbury Sauvignon Blanc	NSW	39
Ninth Island Chardonnay	Tasmania	50
Rothbury Cabernet Shiraz	NSW	39
Ninth Island Pinot Noir	Tasmania	45
BEERS		
James Boags Premium Light	Tasmania	8.5
James Boags Premium Lager	Tasmania	10
XXXX Gold	QLD	8.5
Corona	Mexico	11
CIDERS & RTD		
Willie Smith Organic Apple Cider	Tasmania	12
Canadian Club & Dry	Canada	14
Jim Beam & Cola	USA	14
SOFT DRINK & JUICE		
Juicy Isle Orange Juice	Tasmania	5.5
Cascade Lemon Lime & Bitters	Tasmania	5.5
Cascade Dry Ginger Ale	Tasmania	5.5
Cascade Soda Water	Tasmania	5.5
Coca-Cola	USA	5.5
Coca-Cola No Sugar	USA	5.5
Fanta	USA	5.5
Sprite	USA	5.5
Red Bull	Europe	7
WATER		
Mt Ossa Sparkling (750ml)	Tasmania	9